

OMNI BARTON CREEK RESORT & SPA

EVENT MENUS





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BUFFETS

All breakfast buffets are served with your choice of fruit juices, medium blend Shade Grown coffee, tea and milk. Prices based on a minimum of 25 people for the Executive, Tex-Mex Breakfast and Rustler's Buffet and a minimum of 15 people for the Hill Country Sunrise.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

EXECUTIVE

Sliced seasonal fruits

Cage-free scrambled eggs with chives

Hickory smoked bacon and old style sausage links

Skillet fried potatoes

Cinnamon brioche French toast served with maple syrup, fruit compote and creamy butter

Steel-cut oatmeal served with brown sugar and raisins

Muffins, bagels and croissants

Assorted cereals with milk

49 per person

TEX-MEX BREAKFAST

Sliced seasonal fruits and berries

Chilaquiles and cage-free scrambled eggs with poblano cilantro cream, queso fresco and tortillas

Green chili home fried potatoes

Southwestern breakfast quesadillas

Chorizo and eggs with cilantro, roasted onions, warm flour tortillas and assorted house made salsa bar

Fried sopapillas served with cinnamon sugar and honey

46 per person

RUSTLER'S BUFFET

Sliced seasonal fruits

Cage-free scrambled eggs with chives

Carved cowboy ribeye

Hickory smoked bacon

Redneck smoked cheddar hash

Biscuits and country gravy

Giddle cakes with creamy honey butter and hot maple syrup

Cream of wheat served with brown sugar and raisins

49 per person

HILL COUNTRY SUNRISE

Sliced seasonal fruits

Steel-cut oatmeal served with brown sugar and raisins

Granola fruit yogurt parfaits

Muffins, bagels and croissants

Assorted cereals with milk

House made muesli with strawberries

42 per person



BUFFETS

All breakfast buffets are served with your choice of fruit juices, medium blend Shade Grown coffee, tea and milk. Prices based on a minimum of 25 people for the Healthy Start and a minimum of 15 people for the Continental Breakfast, Southwest Continental and All American Continental.

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CONTINENTAL

Sliced fruits and berries

Assorted cereals and granola

Cinnamon crumble coffee cake

Steel-cut oatmeal served with brown sugar and raisins

32 per person

SOUTHWEST CONTINENTAL

Bacon, potatoes and egg breakfast tacos with shredded cheese and Barton Creek salsa

Spinach quiche with soft Mexican cheese

Marinated strawberries

Pecan sugar biscuits

34 per person

ALL AMERICAN CONTINENTAL

Smoked ham and eggs on a cheddar cheese croissant

Old style sausage links

Buttermilk biscuits with black pepper pan gravy

Raspberry yogurt parfaits topped with granola

35 per person

HEALTHY START

Sliced seasonal fruits

Barton Creek honey yogurt

Turkey sausage

Whole wheat gingerbread pancakes served with caramelized apples and maple syrup

Steel-cut oatmeal and grits served with fresh berries, brown sugar and raisins

Muffins, bagels and preserves

GLUTEN FREE QUICHES

Spinach and feta made with Egg Beaters

Ham, cheddar cheese and scallions

Asparagus, sun-dried tomatoes and Swiss cheese

47 per person

TO GO BREAKFAST BOX

Miniature fruit yogurt

Breakfast pastry or muffin

Seasonal fruit salad

Granola bar

Fresh fruit juice

32 per person

Substitute breakfast taco for breakfast pastry
add 3 per person

OMELET OR WAFFLE STATION

Upgrade any breakfast buffet with an omelet or waffle station

15 per person



PLATED

All plated breakfasts are served with your choice of fruit juices, medium blend Shade Grown coffee, tea and milk.

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CLIFFSIDE

Ginger lemon grass fruit salad martini

Cage-free scrambled eggs

Smoked thick cut bacon and roasted fingerling potatoes with onions

Buttermilk biscuits with black pepper pan gravy

Sliced banana bread loaf served with honey butter

44 per person

LAKESIDE

Halved Texas ruby red grapefruit

Frangelico French toast bread pudding with bananas Foster caramel

Old style sausage links and roasted Yukon Gold potatoes with herbs

Streusel topped blueberry muffins

44 per person

FOOTHILLS

Texas blackberry vanilla yogurt parfait with granola

Smoked brisket hash with poached eggs, Gruyère and cheddar sauce

Roasted mushrooms and potatoes

Beignets with mascarpone cream

44 per person

CANYONS

Mexican fruit martini with lime and mint

Cage-free scrambled egg rancheros, corn tortillas, queso fresco, green and red salsas

Chorizo fried potatoes

Mexican breakfast bread

44 per person



ENHANCEMENTS

Prices for a full day beverage package are based on nine hours of service. Prices for a half day beverage package are based on four hours of service. Each additional hour for packages are 5 per person. All other enhancement prices are based on one hour of service. Enhancements require a minimum of 15 people.

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BEVERAGE PACKAGE

Medium blend Shade Grown regular coffee, decaffeinated coffee, hot and iced tea and soft drinks

À LA CARTE PRICING

Full day | 36 per person

Half day | 20 per person

SELF-SERVE YOGURT BAR

Strawberry and plain yogurt

Toppings | Chopped nuts, granola, fresh berries and coconut shavings

11 per person

AN AFTERNOON DIP

House made potato chips with onion dip, pretzels with beer cheese dip, pimento cheese and grilled bread, vegetable crudité with green goddess dressing and pita bread with hummus

20 per person

UP IN SMOKE

Beef, turkey, salmon and bison jerky with house made smoked nuts, house made barbecue chips and smoked onion dip

23 per person

BASES LOADED

Freshly popped popcorn, peanuts, warm jumbo soft pretzels, spicy mustard, Cracker Jacks, miniature corn dogs and lemonade

19 per person

LOW CARB UPGRADE

House made nutty trail mix, imported and domestic cheeses, baked artichoke and Parmesan cheese dip with fresh vegetable sticks

19 per person

POPCORN BISTRO

Freshly popped popcorn

Mix-ins | Chocolate candies, honey roasted peanuts, peanut butter candies, mini pretzels, mini marshmallows and dried fruits

22 per person

TEXAS TOAST STATION

Blue cheese and apple toast with speck ham, walnuts and mascarpone

Fresh tomato and burrata toast with basil

Avocado toast with radishes and Joe's organic greens

22 per person

BUILD YOUR OWN TRAIL MIX

Sweet-toasted granola, toasted oats, toasted coconut, toasted almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios and chocolate chips

19 per person



À LA CARTE

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BEVERAGES

Medium blend Shade Grown coffee | 98 per gallon

Hot tea | 5 per bag

Iced tea | 80 per gallon

Sodas | Coca-Cola products | 6 per can

Fresh juices | Orange, apple, grapefruit, cranberry, pineapple and tomato juices | 70 per gallon

Bottled water | 6.5 per bottle

Sparkling mineral water | 6.5 per bottle

Red Bull energy drink | 6.5 per can

Sport drink | 6.5 per bottle

Hot chocolate | 82 per gallon

FRUIT AND YOGURT

Sliced seasonal fresh fruits | 12 per person

Whole fruit | 4 each

Assorted nonfat yogurts with berries | 5.5 each

Yogurt parfait | Yogurt, honey, granola and fruit
7 each

BREAKFAST

Cinnamon rolls | 72 per dozen

Muffins, croissants and Danishes | 65 per dozen

Breakfast tacos | 7 each

Hard-boiled eggs | 3 each

Biscuits and sausage with country gravy | 8 per person

Ham, egg and cheese croissants | 7 each

English muffin sandwich | Scrambled eggs, Canadian
bacon, sliced tomatoes and Jack cheese | 7 each

Cereal, milk and berries | 6 per person

Granola bars | 4.5 each

SNACKS

Tortilla chips with salsa, guacamole and queso
10 per person

House made cookies and brownies | 55 per dozen

Häagen Daz ice cream cups and bars | 7.25 per person

Potato chips or pretzels | 4.5 per bag

Mixed nuts | 35 per pound

Cracker Jacks | 4.5 per bag

Domestic and international cheese board
19 per person



PLATED

En croûte option available for an additional 3 per person.

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SOUPS OR SALADS | CHOICE OF ONE

SOUPS

Home-style chicken noodle

Southwestern tortilla

Ancho chile corn chowder

Yellow tomato gazpacho with olivata croutons

Cream of broccoli

Chilled avocado cream

Cream of wild mushroom

Black bean chili

Ripened plum tomato and basil

SALADS

Caesar salad | Hearts of romaine, shaved Parmesan and baked Parmesan croutons with garlic anchovy dressing

Mixed baby greens, baby tomatoes, radish shavings, red onions and English cucumbers with red wine and herb dressing

Baby spinach, radicchio, bacon lardon, caramelized onions, Stilton and candied pecans with sherry vinaigrette

Kale salad, apples, grapes, goat cheese and dried apricots with maple vinaigrette

Ripened heirloom tomatoes, pickled shallots, Parmesan cheese and sweet basil with arugula balsamic and herb dressing

Bibb, frisée, radicchio, green beans, artichoke and fennel with fine herb Dijon dressing

Beets, citrus, grapefruit, pecans and baby greens with Champagne citrus dressing





PLATED

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COLD ENTRÉES

BARTON CREEK TRIO SALAD

Fire-roasted chicken pecan salad, chipotle tuna avocado salad and fusilli pasta salad

44 per person

SOUTHWEST CHICKEN SALAD

Grilled corn, black beans, tomatoes, red onions, queso fresco, mixed greens and iceberg lettuce with chipotle ranch dressing

44 per person

BARTON CREEK COBB SALAD

Grilled chicken, blue cheese, smoked bacon, avocado, tomatoes and eggs with roasted garlic ranch dressing

42 per person

MAPLE SEARED SALMON SALAD

Baby spinach, grape tomatoes, strawberries, feta cheese and candied pecans with jalapeño citrus vinaigrette

47 per person

WARM BALSAMIC SOY GRILLED VEGETABLE SALAD

Grilled portabella mushrooms, squash, zucchini, bell peppers, asparagus and tomatoes on a bed of Texas greens with honey balsamic vinaigrette

42 per person

NEW ORLEANS STYLE MUFFALETTA

Shaved Italian charcuterie and cheeses on a focaccia bread, chopped olive and vegetable spread with chiffonade of lettuce and sliced tomatoes

44 per person

GRILLED PICANHA STEAK SALAD

Spiced with our house made steak seasoning, arugula, blue cheese and sun-dried tomato salad with Champagne dressing

47 per person

TUNA NIÇOISE

Seared Cajun spiced tuna steak, haricot vert, red bliss potatoes, onions, tomatoes, niçoise olives, chive oil, balsamic and olive powder

49 per person



PLATED

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HOT ENTRÉES

MAPLE PECAN CRUSTED CHICKEN BREAST

Chicken breast, red pepper coulis, garlic whipped potatoes and haricot vert

53 per person

TORTILLA CRUSTED CHICKEN BREAST

Chicken breast on sweet corn mashed potatoes, buttered broccolini, tomatillo cream and blistered cherry tomatoes

53 per person

STUFFED POBLANO PEPPER

Roasted pepper filled with brown rice vegetables, queso fresca and tomatillo sofrito sauce

45 per person

PAN SEARED SALMON

Pan seared salmon, haricot verte almandine, sugared baby carrots, roasted fingerling potatoes and romesco sauce

54 per person

PAN SEARED HALIBUT FILLET

Poached halibut fillets on anchovy baby carrots, fennel salad, carrot top pesto and baby turnips

52 per person

HOUSE MADE MEATLOAF

Meatloaf, roasted and smoked Yukon potatoes and green beans with crispy shallots and caramelized onion gravy

54 per person

FLAT IRON STEAK

Grilled marinated flat iron steak, red onion jam, sable potatoes, sweet and savory Brussels sprouts and roasted red peppers

56 per person

RED CHILI RUBBED BEEF TENDERLOIN

House-rub roasted beef filet, red chili butter, garlic whipped potatoes, grilled broccolini and blistered cherry tomatoes

56 per person



BOXED

All boxed lunches are served with your choice of chips, whole fruit, a bittersweet chocolate chunk cookie and soda or bottled water.

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THE BARTON CREEK

Shaved honey cured ham and provolone on focaccia bread

Slow roasted beef and pepper jack cheese on marble rye bread

Mesquite smoked turkey and Swiss cheese on a croissant

38 per person

HAM AND CHEESE

Boar's Head ham and Gruyère sandwich on a French baguette

38 per person

ROAST BEEF

Sliced roast beef, pepper jack cheese, horseradish cream, lettuce, tomatoes and pickles on a sweet onion roll

38 per person

VEGETARIAN PITA POCKET

Grilled peppers, eggplant, zucchini, portobello, mushrooms, beefsteak tomatoes, white bean and rosemary spread and low-fat pasta salad

36 per person

TURKEY WRAP

Sliced smoked turkey, Swiss cheese, lettuce, tomatoes and avocado Dijon mustard mayo spread wrapped in a tortilla

38 per person

NAWLIN'S MUFFALETTA SANDWICH

Italian pressed salami, ham and provolone with chopped olives and vegetable spread on focaccia bread

39 per person

CHARBROILED BEEF TENDERLOIN

Beef tenderloin, mushrooms, Brussels sprouts, caramelized onions, Dijon mustard mayo spread and Brie on a baguette

43 per person

MARINATED GRILLED CHICKEN CLUB

Grilled chicken breast, honey Dijonnaise, bacon, lettuce and tomatoes on a brioche bun

39 per person

CHICKEN PECAN SALAD

Fire-roasted chicken pecan salad on a croissant

38 per person

MEDITERRANEAN ALBACORE TUNA SALAD

Tuna salad, fennel, niçoise olive tapenade and tarragon caper aioli on multigrain bread

41 per person



BUFFETS

All lunch buffets are served with medium blend Shade Grown coffee, iced tea and chef's selection of desserts. Buffets require a minimum of 50 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SOUTHWESTERN BISTRO BUFFET

SOUP

Signature chicken tortilla

SALADS

Baby field mix with red and yellow tomatoes, jicama, smoked cheddar and house made dressings

Fire-roasted grilled chicken pecan salad with roasted sweet corn, tomatoes and black beans

ENTRÉES

Cilantro crusted salmon | Roasted peppers, pepitas and lime cumin cream

Grilled fajita chicken penne pasta | Tomatoes, onions and chipotle cream sauce

ACCOMPANIMENTS

Smoked onions and guajillo chili rice pilaf

Pinto beans and sweet corn succotash

59 per person

BISTRO SALAD BAR

SOUP

Chef's soup of the day

GREENS

Spinach, arugula and an artisanal blend

COMPOSED SALADS

Roasted eggplant topped with achiote soy capers

Haricot verts with mustard seeds and tarragon

Grilled broccolini, chili and garlic

Asparagus and sea bean

Wild mushroom

Fire roasted grilled chicken pecan

TOPPINGS

Marinated cucumbers, sun-dried tomatoes, pico de gallo, diced peppers, blistered cherry tomatoes, goat cheese, shredded cheddar and crumbled blue cheese

DRESSINGS

Champagne, ranch, blue cheese, olive oil and balsamic vinegar

TOP YOUR SALAD WITH

Chicken picatta and crispy skin salmon

DESSERT

Light coconut tembleque

Roasted pineapples

48 per person



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HILL COUNTRY DELI BUFFET

SOUP

Special soup of the day

SALADS

Caesar salad station with toasted baguettes and Parmesan cheese

Traditional coleslaw

Potato mac salad

Minted watermelon and feta salad

ENTRÉES

Smoked brisket wraps with chipotle horseradish mayonnaise

Deli blocks with smoked ham, turkey, roast beef, salami, tuna salad, provolone, Swiss cheese, cheddar, lettuce, tomatoes, pickles, red onions, dill and bread n' butter pickles

ACCOMPANIMENTS

Fresh baked croissants, marbled rye, jalapeño cheddar, white and wheat bread

House made kettle chips

55 *per person*

EXECUTIVE EXPRESS LUNCH

SOUP

Special soup of the day

SALADS

Smoked chile coleslaw

Grilled broccoli and pecan salad with cranberries

Apples, pears and endive salad with blue cheese vinaigrette

ENTRÉES

Deli style hoagies, subs and wraps

ACCOMPANIMENT

Bags of gourmet chips

48 *per person*



BUFFETS

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THE GOURMET BURGER BAR

MAIN

Golden potato and egg salad

Bacon cabbage slaw

Poblano cheddar mac and cheese

Charbroiled Omni select blend beef burgers

TOPPINGS

Lettuce, tomatoes and sliced red onions

Pico de gallo, guacamole, pickled and fresh jalapeños

Chili oil spiced spinach, maple cured bacon, cheddar, Swiss cheese, Jack cheese and crumbled blue cheese

Mayonnaise, Sriracha, ketchup, barbecue sauce, soy sauce, sweet chili sauce and assorted mustards

DESSERTS

Watermelon wedges

Texas State Fair deep fried SNICKERS

57 per person

FAJITA BUFFET

SOUP

Southwestern tortilla soup | Cheddar, Jack cheese, crispy tortilla strips and fresh cilantro

SALAD

Southwestern greens with ancho chile pecan vinaigrette

ENTRÉES

Lime marinated chicken and ancho beef fajitas, guacamole, shredded cheese, sour cream and pico de gallo

ACCOMPANIMENTS

Warm flour tortillas

Refried beans

Spanish rice

DESSERT

Churros with honey

Caramel flan

58 per person



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BARTON CREEK BISTRO

SOUP

Smoked corn bisque

SALADS

Grilled smoked broccoli salad served Thai-style with crispy shallots, mint, cilantro, Thai basil and maple vinaigrette

Colorful cauliflower salad and marcona almonds with romesco sauce

Burnt carrot salad with charred onions, capers, watercress and creamy chimichurri

Coleslaw with shaved Brussels sprouts, dried cherries, apricots and green goddess dressing

ENTRÉES

Italian hoagie | Prosciutto, finocchiona, coppa, n'djua spread, olives and mozzarella

Turkey ruben | Shaved turkey, Sriracha mayonnaise, kimchi, Swiss cheese served on jalapeño bread

Philly | Shaved prime rib, beer cheese sauce and caramelized onions

DESSERTS

Lemon tarts and strawberry tarts

Eclairs

57 per person

ITALIAN

SOUP

Garlic bread and Italian focaccia, roasted tomato and Romano soup

SALADS

Insalata caprese | Italian plum tomatoes with fresh mozzarella and sweet basil

Arugula Parmesan salad with lemon olive oil dressing

Assorted seasonal vegetables with roasted mushrooms and olive oil drizzle

ENTRÉES

Salmon marinated in basil and olive oil served over roasted fennel and artichokes in a saffron tomato broth

Organic chicken grilled with rosemary and roasted garlic in a red wine sauce

Penne con prosciutto | Penne pasta tossed with asparagus tips, prosciutto di parma and asiago cream sauce

DESSERTS

Tiramisu

Cannoli filled with mascarpone

59 per person



BUFFETS

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MEXICAN STREET FOODS

VEGETABLES

Mexican grilled sweet potatoes with poblano ranch

Grilled beets, chimichurri, cotija cheese, saffron-chili aioli and pepitas

Esquites | Grilled corn, cilantro, cream and queso fresco

TACOS

Smoked mushroom tacos with tomato seeds, chili oil and spicy romesco

Beef barbacoa tacos

Green chili shredded chicken tacos

ACCOMPANIMENTS

Fresh flour and corn tortillas

Guacamole with chorizo, chipotle and served with fresh tortilla chips

DESSERTS

Flan

Churros

Mexican chocolate cake

59 per person

BARBECUE

SALADS

Traditional potato salad

Texas coleslaw

Simple greens with cucumbers, tomatoes and assorted dressings

MEATS

Smoked brisket

Elgin smoked sausage

Smoked barbecue chicken

ACCOMPANIMENTS

Barbecue beans

Creamed corn

Cornbread

DESSERTS

Seasonal cobbler à la mode

Pecan pie

59 per person



HOR D'OEUVRES

All hors d'oeuvres require a minimum order of 25 piece each.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

COLD

Smoked salmon on pumpernickel with crème fraîche and caviar | 6.5 *per piece*

Parmesan cup and goat cheese mousse | 6 *per piece*

Ahi tuna nachos on wontons, avocado wasabi and togarashi sour cream | 7.5 *per piece*

Oven roasted cherry tomato crostinis with Parmesan cheese and balsamic | 6 *per piece*

Artichoke heart and lump crab salad | 6.5 *per piece*

Lobster salad on a mini brioche | 8.5 *per piece*

Stuffed jalapeños, sweet cilantro cream cheese and candied pecans | 6 *per piece*

Thai vegetable summer rolls with nam prik
6 *per piece*

Plantain chips, smoked chicken and corn salad
6.5 *per piece*

Heirloom tomato gazpacho and chilled spot prawns
7.5 *per piece*

Stuffed crimini mushroom caps, olive tapenade and crumbled feta cheese | 6 *per piece*

Assorted sushi rolls | Spicy tuna, crab or shrimp served with pickled ginger, daikon salad, wasabi and soy sauce
6.5 *per piece*

Assorted vegetarian sushi rolls | Pickled ginger, daikon salad, wasabi and soy sauce | 6 *per piece*

Shrimp and scallop ceviche spoons | Cilantro, jalapeños, mangoes and avocado lime cream
6.5 *per piece*

Jumbo shrimp cocktail and traditional condiments
7.5 *per piece*

Peppered beef tenderloin carpaccio with blue cheese aioli and candied walnuts | 6.5 *per piece*

Deviled eggs, crispy prosciutto and shallots
6 *per piece*

Prosciutto and fig pinwheel, arugula, whipped goat cheese and candied almonds | 7.5 *per piece*



HOR D'OEUVRES

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HOT

Braised pork char siu, Asian slaw and mini buns
7.5 *per piece*

Pork and veal meatballs | Parmesan cheese and tomato basil sauce | 7.5 *per piece*

Adult grilled cheese with Brie, green apples and a fig purée | 6.5 *per piece*

Southern fried chicken bites with a chili honey glaze
7.5 *per piece*

Thai chicken or beef satay with spicy peanut sauce
7.5 *per piece*

Mini crab cakes and roasted red pepper remoulade
7.5 *per piece*

Mini beef Wellington and truffle béarnaise sauce
7.5 *per piece*

Grilled baby lamb chops, cracked pepper and mint julep mignonette | 7.5 *per piece*

Sesame seed crusted chicken tenders with apricot plum sauce | 7.5 *per piece*

Korean barbecue ribs, sesame and scallions
7.5 *per piece*

Texas pecan crusted Brie cheese and warm berry compote | 6.5 *per piece*

Pork pot stickers and Champagne ponzu sauce
6.5 *per piece*

Duck spring rolls with sweet soy dip | 7.5 *per piece*

Black bean empanadas with avocado cilantro cream
6.5 *per piece*

Pan seared roasted peppers and sweet and sour glazed shrimp | 7.5 *per piece*

Lobster corn dogs, Sriracha and ketchup
7.5 *per piece*

Beef empanadas and roasted poblano cheese fondue
6.5 *per piece*

Braised chicken mole, tart cilantro, avocado cream and queso fresco | 7.5 *per piece*

Braised beef short rib popovers, gorgonzola and mushrooms | 7.5 *per piece*

Bacon, jalapeño and goat cheese chicken bites with amaretto peach jam | 7.5 *per piece*

Chicken quesadilla, roasted corn, poblanos and tomato chipotle salsa | 7.5 *per piece*

Beef quesadilla, roasted peppers, onions, queso fresco and tomato chipotle salsa | 7.5 *per piece*

Vegetarian quesadilla, grilled portabella mushroom quesadilla, refried white beans, plum tomatoes, mozzarella, red onions and fresh basil | 6.5 *per piece*



RECEPTION

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

COLD DISPLAYS

CRUDITÉ

Crisp farmers market raw vegetables with green goddess dressing, hummus and eggplant dip

16 per person

ASSORTED DOMESTIC AND IMPORTED CHEESE

Mustard fruits, honey, brandied apricots, house made jam, rosemary and sea salt spiced nuts with artisan bread

19 per person

FRUIT STAND

Fresh fruits, sliced melons, pineapples, berries, tropical fruits, kiwi honey yogurt and Yuzu mango dip

12 per person

CHARCUTERIE

Cured and smoked meats, coffee aioli, grain mustard, mostarda, marinated figs and melons with artisan bread

17 per person

ANTIPASTO PLATTER

Italian cured salami, marinated tomatoes, marinated mozzarella, gorgonzola, Parmesan cheese, artichokes, olives and peppers with assorted artisan breads

22 per person

SUSHI DISPLAY

Sushi, sashimi and California rolls with assorted makimono, wasabi, pickled ginger and soy sauce

20 per person (four pieces per person)

DRY SNACKS

ASSORTED CHIPS AND PRETZELS

5 per person

ARTICHOKE SPINACH DIP

Served with assorted chips

8 per person

BEAN, RANCH AND CARAMELIZED ONION DIPS

Served with assorted chips

9 per person

GUACAMOLE, QUESO AND SALSA

Served with tortilla chips

10 per person

ASSORTED MEDITERRANEAN DIPS

Served with bagel crisps and pita chips

11 per person

HOUSE MADE TRAIL MIX

35 per pound

MIXED NUTS

35 per pound



CARVING

Chef attendant required at 185 per chef, with one chef per 100 people.

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GARLIC RUBBED PRIME RIB OF BEEF

Horseradish cream and au jus served with silver dollar rolls

585 per station (serves 30)

CARVED HONEY BOURBON GLAZED COUNTRY HAM

Orange horseradish sauce served with biscuits and rolls

510 per station (serves 50)

CARVED PEPPER CRUSTED ROAST BEEF TENDERLOIN

Peppercorn and béarnaise sauce served with silver dollar rolls

585 per station (serves 20)

THYME AND BUTTER BASTED ROASTED TURKEY BREAST

Cranberry mustard sauce, black pepper gravy and au jus served with silver dollar rolls

460 per station (serves 30)

PEPPERED ROAST PORK LOIN

Apple onion relish and roasted shallot demi sauce served with silver dollar rolls

435 per station (serves 30)

SMOKED BEEF BRISKET

Kitchen barbecue sauce and coffee barbecue sauce served with jalapeño cheddar cornbread

485 per station (serves 20)

SIDE OF SMOKED SALMON

Capers, eggs and onions served with cream cheese and bagels

460 per station (serves 30)

SALT BAKED FISH

Tortillas and house made salsas

460 per station (serves 30)

BAKED SALMON WELLINGTON

Spinach and mushroom stuffing wrapped in pastry dough with tarragon béarnaise and caper butter

410 per station (serves 30)



HORS D'OEUVRES PACKAGES

Prices based on 90 minutes of service. Hor d'oeuvres require a minimum of 25 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

ITALIAN

Italian tomato and mozzarella caprese | Pesto marinated burrata cheese and marinated Castelvetro olives

Italian cured meats and salami | Mustard fruits and grilled bread with olive oil

Hot sausage links, peppers and onions with rolls

33 per person

RAW BAR

Served with Tito's cocktail sauce, mignonette and jalapeño mignonette lemons

CHOICE OF TWO

Oysters

Poached shrimp

Mussels

Crab claws

35 per person (add an additional raw choice for 5 per person)

MEATBALL STATION

Meatballs | Beef, chicken and lamb

Sauces | Marinara, barbecue and Parmesan cream

Accompaniments | Parmesan cheese, ricotta, asiago soft buns and roasted peppers

35 per person

QUESO BAR

Traditional queso, chorizo, roasted poblano and queso blanco

Seasoned ground beef, smoked pulled pork and ancho roasted chicken

Pico de gallo, smashed avocado guacamole, olives and sour cream

Shredded lettuce, diced tomatoes, scallions and fried tortilla chips

30 per person



HORS D'OEUVRES PACKAGES

Prices based on 90 minutes of service. Hor d'oeuvres require a minimum of 25 people. Chef attendant required for Southern Hospitality and Stir Fry Bar and Fried Rice at 185 per chef, with one chef per 100 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SOUTHERN HOSPITALITY

Chipotle macaroni and cheese bar

Toppings | Crispy fried pecan crusted chicken tenders, applewood bacon, oven dried tomatoes, roasted mushrooms and smoked sausage bites

Carved country ham sliders

Condiments | Egg salad, honey mustard, crispy young vegetables, ranch and blue cheese dips

33 per person

STIR-FRY BAR AND FRIED RICE

Cooked-to-order stir-fry

Accompaniments | Ginger soy marinated beef, chicken, shrimp, tofu, bok choy, shitake mushrooms, peppers and snap peas

Fried rice station

Toppings | Peas, carrots, char siu pork, shrimp and five-spice braised beef

33 per person

POTATO TINI BAR

Potatoes | Truffle, rosemary Parmesan and roasted garlic mash

Toppings | Smoked bacon, chives, sour cream, cheddar, caramelized onions and roasted mushrooms

26 per person

UPGRADES

Barolo braised short ribs | *7 per person*

Pulled slow cooked pork | *6 per person*

Barbecue pulled chicken legs | *5 per person*



HORS D'OEUVRES ACTION STATION

Prices based on 90 minutes of service. Hor d'oeuvres require a minimum of 25 people. Chef attendant required for Creamy Seafood Risotto Bar at 185 per chef, with one chef per 100 people. Chef attendant optional for the Pasta Bar.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CREAMY SEAFOOD RISOTTO BAR

RISOTTO

Arborio risotto, mascarpone, Parmesan, garlic and fresh cut herbs

TOPPINGS

Exotic mushrooms, spinach, cherry tomatoes, peas and caramelized onions

27 per person

UPGRADES

Shrimp, scallops and crab | 6 per person

THE CHEF'S SALAD BAR

GREENS

Chopped romaine leaves and local field greens

DRESSINGS

Spicy Thai peanut, chipotle raspberry and classic Caesar vinaigrette

TOPPINGS

Seared pepper shrimp, mesquite smoked beef tenderloin tips, charbroiled pulled chicken, roasted corn, black beans, peppers, Parmesan cheese, blue cheese, feta cheese, grape tomatoes, applewood smoked bacon, chopped eggs, olives, avocados, grissini sticks, garlic croutons and crostinis

31 per person

PASTA BAR

PASTAS | CHOICE OF TWO

Three cheese tortellini, penne, tagliatelle and rigatoni

SAUCES

Basil tomato marinara, asiago wild mushroom mornay and arugula and walnut pesto

TOPPINGS

Oven dried plum tomatoes, applewood bacon, roasted peppers, asparagus tips, artichokes, Kalamata olives, shaved pecorino cheese and toasted pine nuts

27 per person

UPGRADES

Lobster ravioli | 8 per person

Wild mushroom spinach cannelloni | 6 per person

Sautéed shrimp and scallops | 7.5 per person

Barolo braised short ribs | 7 per person

Grilled chicken breast | 6 per person



HORS D'OEUVRES ACTION STATION

Prices based on 90 minutes of service. Hor d'oeuvres require a minimum of 25 people. Chef attendant required for Taco and Quesadilla Bar at 185 per chef, with one chef per 100 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

TACO AND QUESADILLA BAR

TACOS

Marinated grilled skirt steaks, lime and cilantro rubbed chicken and blackened fish

QUESADILLAS

Grilled chicken and vegetable served with chipotle and green salsa

TOPPINGS

House made queso fresco, radishes, limes, onions, cilantro, pico de gallo and smashed avocado guacamole

ACCOMPANIMENTS

Fried tortilla chips

31 per person

UPGRADES

Rice and beans | 6 per person



BUILD YOUR OWN GOURMET SLIDER BAR

MEATS

Beef, pulled pork and cranberry turkey

TOPPINGS

Caramelized onions, sautéed mushrooms, marinated tomatoes, bacon onion jam and secret slaw

CHEESE

Swiss cheese, blue cheese, cheddar and American cheese

KETCHUPS

Smoked, chipotle and Sriracha

MUSTARDS

Jalapeño, whole-grain and Dijon

MAYO

Pesto, avocado and miso

30 per person

UPGRADES

Fried crab cake sliders | 9 per person

DOUGHNUT WALL

An assortment of doughnuts on a free-standing wall

4 each (minimum of 100 doughnuts)

MINIATURE DESSERT BUFFET

Chocolate spice cake

Cannoli

Macaroons

16 per person



PLATED

All plated dinners are served with your choice of medium blend Shade Grown coffee, herbal teas, assorted rolls and butter. Dinners have been designed and priced as three courses. The three course dinner is served with choice of soup or salad, entrée and dessert. Our Executive chef will work with you to customize the perfect multi four or five-course gourmet dinner menu featuring a choice of entrées. Custom menus start at 135 per person.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SOUPS AND SALADS | CHOICE OF ONE

SOUPS

Classic Maine lobster bisque | Brandy and cream

Roasted sweet corn bisque | Ancho-chili cream and toasted pumpkin seeds

Fire roasted plum tomato bisque | Spiced croutons and basil cream

Cream of asparagus

Shiner Bock cheese | Pretzel bread croutons

Southwestern tortilla | Monterey jack cheese and crispy tortillas

SALAD

Southwest romaine heart salad | Queso fresco, grilled corn, grape tomatoes and sliced onions with charred poblano ranch

Tossed romaine Caesar salad | Shaved Parmesan cheese and focaccia herb croutons with garlic anchovy dressing

Iceberg wedge salad | Pink peppercorn smoked bacon, blue cheese, olive oil confit and tomatoes with roasted shallot vinaigrette

Belgian endive salad | Shaved red onions, candied pecans and goat cheese crostini with warm bacon vinaigrette

Baby arugula salad | Pecornio cheese, marcona almonds and shaved fennel with charred tomato dressing

Fuji apple salad | Artisan greens, smoked bacon and shaved fennel with maple sherry vinaigrette

Traditional greens | Bibb, raddichio, frisée and crumbled blue cheese with herb dressing



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ENTRÉES | CHOICE OF ONE

FILET MIGNON

Grilled filet topped with a Stilton crust, sable potatoes carrot purée, sautéed spinach and blistered baby heirloom potatoes

98 per person

BEEF TENDERLOIN AU POIVRE

Sliced roasted beef filet, truffle whipped potatoes, grilled broccolini, sugared baby carrots and café au lait green peppercorn sauce

98 per person

BRAISED BEEF SHORT RIBS

Short ribs topped with a red wine reduction, poblano mac and cheese cupcake, grilled asparagus and roasted red peppers

96 per person

CHARBROILED NEW YORK STRIP LOIN

Strip loin topped with Texas herb butter, roasted garlic whipped potatoes, chili and garlic spiced broccoli

97 per person

ROASTED VEAL CHOP

Veal chops, chanterelle mushroom risotto, marsala sauce and julienne carrots

96 per person

ROASTED AND BRINED PORK RACK

Pork stuffed with chorizo sausage, sweetart Brussels sprouts and sweet potato purée

89 per person



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ENTRÉES | CHOICE OF ONE

PARMESAN CRUSTED CHICKEN BREAST

Egg and cheese dredged chicken medallions, angel hair pasta, sautéed spinach and roasted tomato sauce

89 per person

ORANGE AND ACHIOTE MARINATED BREAST OF CHICKEN

Chicken served on butternut squash ravioli topped with a brown butter almond, cranberry and leek topping, chive oil and balsamic syrup

90 per person

DUCK TWO WAYS

Roasted breast of duck, spinach and duck confit, black cherry gastrique, grilled asparagus and blistered cherry tomatoes

90 per person

ROASTED BREAST OF CHICKEN

Chicken served on garlic whipped potatoes, grilled broccolini, red pepper and red wine jus

90 per person

STUFFED CHICKEN WITH MUSHROOMS, PROSCIUTTO, SPINACH AND FONTINA

Chicken, madeira wine sauce with rosemary Parmesan and whipped potatoes

90 per person

BRONZED GULF FISH

Fish served on braised romaine and tasso with rosti potatoes topped with a crawfish etouffée

96 per person

FILET OF SALMON COULIBIAC

Salmon wrapped in a puff pastry with chopped eggs, rice, spinach, saffron beurre blanc and sea beans

100 per person

PAN SEARED SEA BASS

Sea bass served with lobster and sweet corn whipped potatoes, buttered broccolini and pesto cream

104 per person



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ENTRÉES | CHOICE OF ONE

PAN SEARED SUN-DRIED TOMATO MUSHROOM POLENTA

Served with boursin mornay sauce, grilled asparagus, plum tomatoes and aged balsamic vinegar

70 per person

FARRO RAGOUT WITH SALSA VERDE

Served with roasted cashews, cashew pesto and oven dried tomatoes

70 per person

BUTTERNUT SQUASH GNOCCHI

Served with chanterelle mushrooms, chard, pecorino cheese and black pepper

70 per person

WILD MUSHROOM SPINACH RICOTTA CANNELLONI

Served with braised Swiss cheese chard and roasted tomato cream

70 per person

DUET OF FILET MIGNON AND LUMP CRAB CAKE

Served on sweet corn sauce and red pepper coulis, roasted portabella, Texas chili butter and pencil asparagus

104 per person

DUET OF FILET MIGNON AND ROASTED TIGER SHRIMP

Served with gratin dauphinoise, broccolini, chili and garlic roasted red peppers

101 per person

DUET OF PETITE FILET MIGNON AND HORSERADISH CRUSTED SALMON

Served with café au lait green peppercorn sauce, wild rice, tomato concasse, chives and sugared baby carrots

104 per person



PLATED

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DESSERTS | CHOICE OF ONE

BANANAS FOSTER

Served with buttery caramel sauce, fresh bananas and vanilla bean panna cotta

TRADITIONAL SOUTHERN STYLE PECAN PIE

Hill Country pecans baked in syrup and a flaky pie crust

BARTON CREEK BREAD PUDDING

Served with vanilla anglaise and bourbon caramel

TRADITIONAL CARROT CAKE

Served with cream cheese icing, caramel sauce and whipped cream

MANGO PANNA COTTA

Served with whipped coconut cream, caramelized pine nuts and passion fruit sauce

GRANNY SMITH APPLE TART

Served with whipped cinnamon cream and salted caramel sauce

SNICKERS

Chocolate tart shell with peanut butter powder, milk chocolate mousse and candied peanuts

RASPBERRY MOUSSE

Almond sponge cake and whipped mascarpone

MARGARITA CHEESECAKE

Almond crunch strawberry compote and citrus-tequila cream

CHOCOLATE TIRAMISU

Served with coffee anglaise and chocolate whipped cream

ALMOND POUND CAKE

Served with lemon thyme raspberries and whipped lemon cream

CHOCOLATE MOUSSE CAKE

Served with chocolate shavings and a vanilla bean sauce

LEMON TART

Served with forest berries mousse and crispy meringue

NEW YORK CHEESECAKE

Served with glazed strawberries and whipped sour cream on a graham cracker crust

CLASSIC CRÈME CARAMEL

Nutmeg and cinnamon caramel flavored with vanilla bean and Fredericksburg peaches

ENHANCEMENTS

DESSERT BUFFET

Choice of three desserts from above

12 per person

TRIO SAMPLER DESSERT

Dark chocolate crèmeux, malted marshmallows, honey pecan diamond and raspberry mousse cake

7 per person

MINIATURE DESSERT BUFFET

Chocolate spice cake, cannoli and macaroons

12 per person



BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people.

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MEXICAN FIESTA

STARTERS

Chicken tortilla soup

Black bean and corn salad

Jicama and melon salad with chile and lime

Corn tostadas, guacamole, salsa and chile con queso

ENTRÉES

Smoked pulled pork and poblano enchiladas, spicy tomatillo sauce, queso fresco and cilantro

Roasted chicken and hazelnut ancho mole

Grilled skirt steaks, charred onions and roasted peppers

ACCOMPANIMENTS

Fajita condiments | Onions, cilantro, limes, queso fresco, chipotle tomato salsa and flour tortillas

Spanish rice

Borracho beans

Mexican street corn

DESSERTS

Tres leche

Spiced cinnamon chocolate cake

94 per person

BARTON CREEK CLASSIC

STARTERS

Heart of romaine, croutons, red beets, goat cheese, toasted walnuts with mache and Caesar dressing

Mixed greens with cucumber, blue cheese, dry cherries and sherry vinaigrette

ENTRÉES

Garlic Dijon rubbed prime rib, horseradish sauce and au jus

Ancho chile chicken

Roasted salmon, fennel and green olive salsa with roasted garlic mashed potatoes

ACCOMPANIMENTS

Tagliatelle pasta, toy box tomatoes, toasted pine nuts and shaved Parmesan cheese

Grilled vegetables, zucchini, carrots, onions and peppers

DESSERTS

Assorted dessert presentation | Crème brûlée, chocolate desserts and mini pastries

101 per person



BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people.

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SOUTHWESTERN

STARTERS

Romaine hearts, baby spinach, candied pecans, pickled peppers and crumbled cotija cheese with avocado ranch dressing

Grilled asparagus, beef steak tomatoes and roasted corn relish with cilantro vinaigrette

ENTRÉES

Fire roasted poblano chile shrimp enchiladas with smoked tomatillo salsa

Ancho chili roasted chicken breast with habañoero mango chutney

Guajillo honey glazed pork tenderloin and charred pineapple with chipotle salsa

ACCOMPANIMENTS

Smoked bacon and cheddar grits

Grilled vegetables with chipotle honey butter

Fresh baked breads

DESSERTS

Dulce de leche cheesecake

Texas pecan torte

96 per person

FROM OUR SMOKER

LOCAL FARM-TO-TABLE SALAD BAR

Baby lettuce and herbs, heirloom tomatoes with choice of house made raspberry vinaigrette, avocado vinaigrette, jalapeño ranch vinaigrette, mustard vinaigrette, olive oil or balsamic vinaigrette

Trio of smoked fingerling potato salad

JBG pickled vegetable bar | Beets, green beans, cauliflower, carrots and jalapeños

TEXAS LONE STAR CHILI STATION

Jalapeños, caramelized Texas sweet onions, avocado mash, tomato chutney, smoked cheddar and jalapeño cornbread

MEATS

Rope smoked sausage, smoked carved Texas brisket, smoked carved spare ribs and smoked chicken

Assorted barbecue sauces

ACCOUTREMENT STATION

Baked chipotle macaroni and cheese

Butter bean sweet corn succotash

Borracho beans with bacon and onions

DESSERTS

S'mores station | Chocolate bars (dark, white and milk), graham crackers and marshmallows

Blackberry ginger cobbler with vanilla ice cream

130 per person



BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people. Additional protein selections can be made for Backyard Barbecue at 15 per person.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

ITALIAN

STARTERS

Traditional Caesar salad station

Fresh tomato and mozzarella salad with pesto and balsamic vinaigrette

Platters of grilled vegetables and olives

Prosciutto and mozzarella salad with sliced tomatoes

Cioppino with tomato broth and fresh herbs

ENTRÉES

Beef sirloin with a mushroom tomato sauce

Chicken Parmesan with mozzarella and prosciutto

ACCOMPANIMENTS

Penne pasta with feta cheese, Kalamata olives, marinated tomatoes, cucumbers and oregano thyme vinaigrette

Caramelized onions, prosciutto risotto and eggplant Parmesan

DESSERTS

Cannoli

Tiramisu

Chocolate mousse cups

98 per person

BACKYARD BARBECUE

STARTERS

Iceberg salad, blue cheese crumble, sunflower seeds and cherry tomatoes with house made vinaigrette

Smoked country ham and macaroni salad

Tomato and mozzarella salad

Sliced beef steak tomatoes, Texas mozzarella and roasted peppers with balsamic vinegar and basil oil

Texas lone star chili, onions, jalapeños, cheddar and crackers

ENTRÉES

Smoked black Angus strip loin

Carved-to-order rack of pork stuffed with chorizo

Country shrimp boil with corn and andouille sausage

ACCOMPANIMENTS

Creamy cheddar potatoes with bacon

Sautéed green beans, tomatoes and caramelized onions

Buttered corncobs

DESSERTS

Texas peach cobbler à la mode

Bourbon pecan pie

112 per person



BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people. Select three meats for an additional 3 per person or select four meats for an additional 6 per person.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

TEXAS HILL COUNTRY SMOKEHOUSE

STARTERS

Potato mac salad

Texas coleslaw

Smoked carrot salad with charred onions, goat cheese and greens

Simple greens with cucumbers, tomatoes and assorted dressings

MEATS | CHOICE OF THREE

Smoked chicken

Baby back ribs

Elgin smoked sausage

Smoked brisket

Smoked turkey

ACCOMPANIMENTS

Sauce station | Kitchen barbecue, coffee chipotle and Carolina gold

Texas prairie trays | Jalapeños, red onions, olives, cherry peppers, baby corn, pickles and pepperoncini

Bacon beer pinto beans

Corn on the cob

Cornbread and whole wheat honey bread

DESSERTS

Fredericksburg peach cobbler à la mode

Hill Country pecan pie

Apple pie

96 per person



BUFFETS

All dinner buffets are served with your choice of medium blend Shade Grown coffee, herbal teas and assorted rolls. Buffets require a minimum of 50 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

TOUR OF TEXAS

ACROSS THE RIO GRANDE

Poblano chile relleno with black beans, potatoes, manchego cheese and adobo sauce

Smoked green chili chicken and ancho rubbed beef tacos

Shredded lettuce, cheese, pico de gallo, tomatoes, chipotle salsa and jalapeño avocado salsa verde

HILL COUNTRY

Local Austin greens, JBG vegetables and pickles with assorted dressings

Sliced smoked beef brisket, coffee barbecue and classic barbecue sauces

Mesquite smoked pulled pork

Jalapeños, pickles and red onions

Texas blue cheese coleslaw

Ranch style beans

Cornbread muffins and honey wheat rolls

FRESH FROM THE GULF COAST

Gulf Coast shrimp with Tito's cocktail sauce, spicy remoulade sauce and fresh lemon wedges

Seared Gulf Coast snapper with hatch green chili lime butter and lump crab pico de gallo

SOUTHFORK

Pecan pie

Texas chocolate bread pudding with whiskey sauce

Warm peach cobbler

Vanilla bean ice cream

108 per person



BEVERAGES

Cash bars require a cashier at 50 per hour, per cashier.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BRANDS

CALL

Svedka vodka

Seagrams gin

Castillo rum

Evan Williams bourbon

J&B scotch

Sauza Blanco tequila

Hennessy cognac

MAN chardonnay

MAN merlot

MAN cabernet

PREMIUM

Absolut vodka

Barcadí rum

Beefeater gin

Johnnie Walker Red scotch

Jim Beam bourbon

Hornitos Anejo tequila

Hennessy VS cognac

Wente Hayes Ranch chardonnay

Wente Hayes Ranch cabernet sauvignon

LUXURY

Ketel One vodka

Aviation gin

Monkey Shoulder scotch

Patrón Silver tequila

Sailor Jerry rum

Elijah Craig bourbon

Hennessy VSOP cognac

Decoy by Duckhorn chardonnay

Decoy by Duckhorn cabernet sauvignon



BEVERAGES

Cash bars require a cashier at 50 per hour, per cashier.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BRAND

CORDIAL LIST

Amaretto Di Saronno

Baileys Irish Cream

Frangelico

Kahlua

Courvoisier VS

Remy Martin VSOP

Tres Leche Cream liqueur

Patrón XO Cafe

Sambuca Romana

B&B

Drambuie

Grand Marnier

St. Germaine Elderflower liqueur

Godiva Chocolate liqueur

Rumple Minze Peppermint liqueur

Fulton's Harvest Pumpkin Pie liqueur

TEXAS SPIRIT COLLECTION

A selection of hand-made artisanal liquors produced in the Lone Star state. These liquors can be combined with craft brewed beers and fine wines to create a truly unique Texas beverage tasting experience.

Dripping Springs vodka

Moody June gin

Treaty Oak rum

TX Whiskey

Balcones Brimstone whiskey

Dulce Vida Silver tequila

Deep Eddy Ruby Red vodka

Deep Eddy Lemon vodka



BEVERAGES

Cash bars require a cashier at 50 per hour, per cashier.

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BEERS

DOMESTIC

Miller Lite

Bud Light

Coors Light

Budweiser

IMPORT

Corona Light

Dos Equis

Heineken

Stella Artois

SPECIALTY

Blue Moon Belgian White

Samuel Adams Boston Lager

Fat Tire Amber Ale

Leinenkugel Summer Shandy

Angry Orchard Hard Cider

Bon & Viv Spiked Seltzer

Heineken 0.0 Non Alcoholic

TEXAS CRAFT BREWED

Pedernales Lobo Lager

Real Ale Firemans #4 Blonde Ale

Saint Arnold Fancy Lawnmower

Austin Beerworks Pearl Snap Pilsner

Independence Brewing Co. Power & Light Pale Ale

Twisted X Austin Lager

Solid Rock Brewing Roundhead Red

Independence Brewing Co. Convict Hill Stout



BEVERAGES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BAR PACKAGES

A service charge of 50 per hour, per server will be charged for bartenders and cocktail staff on By the Drink Bars, hospitalities and beer/wine-only bars. In addition, a charge of two hours per bar will be applied to cover bar setup and teardown.

Request for additional staffing will be a 50 per hour, per server charge.

Complimentary setups include mixers, garnishes, vermouth, grenadine, lime, cranberry, orange juice and grapefruit juice. A full bar setup includes each of the call brand liquors, house red and white wine, house Champagne, domestic and specialty beer, soft drinks, juices and bottled water. Any bar setup may be limited or expanded depending on your needs.

BY THE DRINK

Call brands | 10 per drink

Premium brands | 13 per drink

Luxury brand | 14 per drink

Texas spirits | 12 per drink

Cordials and cognacs | 15+ per drink

House Champagne | 52 per bottle

House wine | 56 per bottle

Domestic beer | 7 per bottle

Specialty beer | 8 per bottle

Texas craft brewed beers | 9+ per bottle

Bottled water | 6.5 per bottle

Soft drinks (Coca-Cola products) | 6 per can

Juices | 5.5 per glass

Cigars (available upon request) | 14+ per cigar

BY THE HOUR

BEER, WINE AND CHAMPAGNE

One hour | 27 per person

Two hours | 36 per person

Three hours | 43 per person

Four hours | 51 per person

CALL BRANDS

One hour | 27 per person

Two hours | 37 per person

Three hours | 47 per person

Four hours | 57 per person

PREMIUM BRANDS

One hour | 33 per person

Two hours | 43 per person

Three hours | 53 per person

Four hours | 63 per person

LUXURY BRANDS

One hour | 39 per person

Two hours | 48 per person

Three hours | 57 per person

Four hours | 66 per person



BEVERAGES

Prices will be per person based on the selected theme and a 400 appearance fee will apply for the mixologist/sommelier. Please contact your Conference Services Manager for pricing details. Custom tasting events require a minimum of 30 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CUSTOM TASTING EVENTS

WINES

Let Barton Creek create a memorable and informative wine experience for your group with our themed wine tasting events. The events include an organized standup or roundtable tasting held in one of our private banquet rooms and expertly led by a wine industry professional. Per person pricing for this full service tasting includes a select variety of wines accompanied by artisan cheeses, crackers, breads and bottled water. The wine tasting theme for the event can be customized to your groups preference or to one of our suggested themes such as:

California red meritages vs. French red Boardeaux

The wines of Italy

Texas wines

The emerging wines of South America

The wines of Burgundy

California chardonnays vs. French white Burgundies

All about pinot noir

California cabernets

Australian wines

LIQUEURS FROM AROUND THE WORLD AND SPIRITS

Experience exciting and informative themed mixology events and spirits tastings conducted by certified mixologists and master bartenders. Events can be formatted as instructional and participatory demonstrations or as themed comparative tastings. Events can be customized to a group's individual preference or a selection may be made from the following suggested themes.

Classic and vintage cocktails

Bartending 101

Summer/winter cocktails

Island favorites

Holiday libations

A tour of single malt scotches

All about bourbons

A taste of tequilas

Liqueurs from around the world

Texas spirits



HANDCRAFTED COCKTAILS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

DEEP EDDY VODKAS

An Austin original, Deep Eddy's five vodkas are handcrafted in small batches and distilled ten times for exceptional purity and smoothness. The hugely popular flavored varieties are infused with the finest premium juices, essential oils and local honey.

THE LONGBOARD

Deep Eddy vodka, fresh muddled raspberries, lemonade and club soda garnished with lemon and lime wheels

THE MOJITEA

Deep Eddy sweet tea vodka, fresh muddled mint leaves, lime juice and mineral water with a lime garnish

AUSTIN COSMO

Deep Eddy cranberry vodka, Paula's Texas orange liqueur, fresh lime juice and garnished with an orange twist

RUBY PALOMA

Deep Eddy Ruby Red vodka, silver tequila, agave nectar, club soda, a lime salt rim and garnished with a grapefruit wedge

LEMON BASIL MARTINI

Deep Eddy lemon vodka, muddled basil leaves and honey shaken with ice, garnished with a basil and honey encrusted lemon wheel

13 per drink

PATRÓN TEQUILA

Owned and operated by Austin icon John Paul DeJoria, Patrón views the production of fine tequila to be an art form. The process begins with the finest estate grown blue weber agave and uses centuries old traditional methods to hand produce a tequila that is considered to be among the world's best.

AGAVE SAZARAC

Patrón Anejo tequila with absinthe, cane sugar and bitters and garnished with a lemon peel

DESERT ROSE MOJITO

Patrón Silver tequila muddled with raspberries, fresh mint and agave nectar topped with club soda and garnished with lime and raspberries

CILANTRO JULEP

Patrón Anejo tequila muddled with cilantro leaves, pineapple juice, lime juice and agave nectar and garnished with a pineapple wedge

BUMBLE ABEJA

Patrón Silver combined with honey syrup, lemon juice and orange flower water served in a roasted almond and sea salt rimmed glass

CINCO DE MAYO MARGARITA

Patrón Silver tequila and Patrón citronge lime with agave nectar and fresh lime juice, served on the rocks with a lime wedge

15 per drink



HANDCRAFTED COCKTAILS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

TX WHISKEY

Fort Worth's Firestone and Robertson Distillery was founded with the stated goal of making some of the finest whiskey in not just Texas, but the world. With their recent Double Gold Award and selection as the Best American Craft Whiskey at the renowned World Spirits Competition it seems they are well on their way to achieving their goal. TX Whiskey has flavor notes of honey butter, banana, caramel and coffee with a long smooth, slightly sweet finish.

JOURNEYMAN

TX Whiskey, Lairds Applejack Brandy combined with honey, lemon juice, a splash of soda and garnished with a lemon peel

SECOND CIRCLE

TX Whiskey, Ruby port wine, maple syrup, Angostura bitters and garnished with Luxardo cherries

TEXAS BLACKBERRY MINT JULEP

TX Whiskey, blackberries, mint, sugar blended with ice until slushy and garnished with mint

THE BEE CAVE

TX Whiskey with Barenjager Honey liqueur, orange bitters, ginger ale and garnished with an orange twists

FORT WORTH OLD FASHIONED

TX Whiskey combined with Paula's Texas orange liqueur, sugar, Angostura bitters, soda and garnished with Luxardo cherries

13 per drink



WINES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CHAMPAGNE | SPARKLING

Kenwood Vineyards | Yulupa | 52 *per bottle*

Ruffino | Veneto | Italy | Prosecco | 56 *per bottle*

Chandon, California | Rosé | 58 *per bottle*

Moët and Chandon | France, Champagne | Imperial brut | 105 *per bottle*

Veuve Clicquot, Ponsardin | Yellow Label | France, Champagne | brut | 125 *per bottle*

CHARDONNAY

MAN | South Africa | 56 *per bottle*

Wente Hayes Ranch | California | 58 *per bottle*

Kendall-Jackson | Vintner's Reserve | California | 58 *per bottle*

Shannon Ridge | Sonoma County, California | 58 *per bottle*

Franciscan | Napa Valley, California | 59 *per bottle*

Decoy by Duckhorn | Sonoma Coast, California | 65 *per bottle*

Sonoma Cutrer | Russian River Ranches | Sonoma, California | 72 *per bottle*

PINOT GRIGIO

Banfi | Le Rime | Tuscany, Italy | 62 *per bottle*

Kris | delle Venezie, Italy | 64 *per bottle*

SAUVIGNON BLANC

Decoy by Duckhorn | Sonoma Coast, California | 59 *per bottle*

Whitehaven | Marlborough, New Zealand | 59 *per bottle*

Merryvale | Napa Valley, California | 69 *per bottle*

SPECIALTY WHITES

Conundrum | California | white blend | 57 *per bottle*

Saint M | Pfalz, Germany | Riesling | 58 *per bottle*

Day Owl | California | rosé | 59 *per bottle*



WINES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CABERNET SAUVIGNON

MAN | South Africa | 56 *per bottle*

Wente Hayes Ranch | California | 58 *per bottle*

Louis M. Martini | Sonoma County, California
58 *per bottle*

Uppercut | Napa Valley, California | 59 *per bottle*

Decoy by Duckhorn | Sonoma Coast, California
65 *per bottle*

Robert Mondavi Winery | Napa Valley, California
105 *per bottle*

MERLOT

MAN | South Africa | 56 *per bottle*

Wente Hayes Ranch | California | 58 *per bottle*

Clos du Bois | North Coast, California | 60 *per bottle*

PINOT NOIR

La Crema | Sonoma Coast, California | 58 *per bottle*

Meiomi, California | 60 *per bottle*

David Bruce | Sonoma County, California |
110 *per bottle*

SPECIALTY REDS

Charles Smith Wines | Syrah, Columbia Valley,
Washington | Boom Boom | 59 *per bottle*

Joel Gott | Columbia Valley, Washington | Red blend
59 *per bottle*

Penfold's Max's | Cabernet, Australia | Shiraz
75 *per bottle*

Ravenswood Old Vine | Napa Valley, California |
Zinfandel | 105 *per bottle*



ENHANCEMENTS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

OUTDOOR CIGAR BAR

A selection of premium, imported hand-rolled cigars.

A separate cigar bar station with a humidor is serviced by our staff who cut and light each guest's cigar.

The Cigar Bar is a wonderful complement to either the Martini Bar, After Dinner Cordial Bar or Margarita Bar and will create the ultimate in presentation and style.

Premium cigar selection | 14 per cigar

Super premium cigar selection | 17 per cigar

Labor charge | 50 per hour

(one hour setup and breakdown, no minimum)

MARTINI BAR

Four premium vodkas and four premium gins frozen in an ice block

Martinis are served at a separate station. This impressive presentation will add a sophisticated flair to any event.

30 per person (minimum 25 people)

MARGARITA BAR

The perfect addition to a Texas barbecue or Mexican fiesta

Margaritas | Frozen and on the rocks

Lime, strawberry, raspberry, melon or peach

28 per person (minimum 25 people)



AFTER DINNER CORDIAL BAR

A selection of fine cognacs and after-dinner liqueurs that will complement any coffee and dessert and offer a delicious finale to the evening.

20 per person (minimum 25 people)

INTERNATIONAL BEER BAR

Select eight premium bottled beers from our world-wide selection of foreign brands. Set as a separate manned bar and served in Pilsner glasses, these international brews are sure to please any beer connoisseur.

18 per person (minimum 25 people)

MICRO-BREW AND REGIONAL BEER BAR

A super premium selection of eight bottled brews from micro and small regional breweries across the country. Ask our meeting planner for our master list of featured breweries.

Your selections will be set as a separate manned bar and served in Pilsner glasses. These unusual and hard to find brews will be a treat for any beer aficionado.

18 per person (minimum 25 people)



EVENT INFORMATION

Thank you for selecting Omni Barton Creek Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative, specialty gifts is available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Barton Creek Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Barton Creek Resort & Spa is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



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